

# BORWICK'S COOKERY BOOK

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## THE BEST IN THE WORLD



## ECONOMICAL AND RELIABLE

# BORWICK'S COOKERY BOOK

THIRTY-NINTH EDITION

ILLUSTRATED WITH COLOURED PLATES

Published by

GEORGE BORWICK & SONS, Limited  
CHISWELL STREET AND BUNHILL ROW,  
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Established 1842.

## INTRODUCTION.

*Owing to the success which has attended the publication of this cookery book, and the great demand for copies, the publishers have been induced to issue a further edition. This is not surprising, seeing that their aim has been to offer the public one that is far superior to those that are so often given away indiscriminately. The recipes have all been prepared and tested by a teacher of the highest standing in the cookery world, and great care has been taken to see that they are all simple and practical.*

GEORGE BORWICK & SONS, Limited.

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The School of Cookery.

Croydon. Surrey

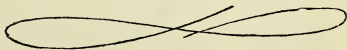
Dear Sirs

Having used and  
always recommended your  
Baking Powder in my  
classes since 1889 I still  
consider it the best

obtainable for general use

Yours very faithfully

C. Windsor.



# Some Recent Testimonials

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The School of Cookery.

Dear Sirs,—Most housekeepers and cooks know that **Borwick's Gold Medal Baking Powder** is the baking powder to use. It is highly efficacious, keeps perfectly good in a dry place, and thoroughly to be relied on if used according to directions.—Yours truly,

(Mrs.) C. WINDSOR, G.C.A., and Diplômée.  
5, Park Street, Croydon.

Westminster School of Cookery.

Dear Sirs,—I have much pleasure in stating that I have used **your Baking Powder** with the greatest success for many years, and infinitely prefer it to any other.—Yours faithfully,

(Miss) AIMÉE RICHARDS, G.C.A.  
(late) 317, Vauxhall Bridge Road, S.W.

Bath City Science, Art, and Technical Schools.  
(School of Domestic Sciences.)

Dear Sirs,—I have much pleasure in testifying to the uniformly excellent quality of **Borwick's Baking Powder**. We use no other in this school, and always find it most satisfactory.

ADELA M. HEYGATE (Head Mistress).  
Guildhall, Bath.

Eastbourne School of Domestic Economy.

Dear Sirs,—We have much pleasure in recommending **your Baking Powder**, which we use in all our classes with the most satisfactory results.—Yours faithfully,

RANDALL and GOODMAN.  
Silverdale Road, Eastbourne.

Dear Sirs,—I am very partial to your **Baking Powder** because of its regular and certain action, uniform results and superior keeping powers, and recommend it whenever asked for a good raising agent.—Yours faithfully,

(Mrs.) N. R. de LISSA WILLIAMS, M.I.H.,  
N.R. de Lissa, Author of "Cookery by Gas,  
En Casserole, Haybox, etc."

Instructor of Cookery for Middlesex Education Committee  
(Secondary Education), Spring Grove Polytechnic, Isleworth,  
Middlesex.



## SOME RECENT TESTIMONIALS.

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Glasgow School of Cookery and Domestic Economy.

Dear Sirs,—**Borwick's Baking Powder** can be thoroughly recommended as a safe and reliable raising agent which does its work effectively and well.

ISABEL K. MILNE.

86, Bath Street, Glasgow.

Head Teacher of Cookery.

National Training School of Cookery.

Dear Sirs,—I have much pleasure in testifying to the excellence of **Borwick's Baking Powder**, which I have always used with the most satisfactory results. For producing the finest and lightest of pastries and cakes it cannot be excelled.

K. WAGHORN,

South Kensington.

First Class Diplômée.

Howard de Walden School of Cookery.

Dear Sirs,—I have much pleasure in testifying to the superiority of **your Baking Powder**; it makes all cakes deliciously light, and those who have hitherto considered suet puddings heavy and indigestible find them quite light and easily digested when your baking powder is used. I shall be pleased to recommend it to all my pupils, as results are always excellent when your baking powder is among the ingredients.—Yours truly,

H. B. MAYON,

Maidstone.

First Class Diplômée, N.T.S.C.

Technical Institute.

Dear Sirs,—I wish to testify as to the excellence of **your Baking Powder**. I have used it for years, and it has always proved most satisfactory.—Yours truly,

Newport, I.O.W.

M. HARRIS.

Glasgow and West of Scotland College of Domestic Science.

Dear Sirs,—I have much pleasure in recommending **Borwick's Baking Powder** as an excellent raising agent. We have used it for many years and find it most satisfactory, as it is equally efficient in the raising of both plain and fancy mixtures.—Yours faithfully,

RENEE CROOKSTON.

1, Park Drive, Glasgow.

It is impossible to say *exactly* how much time cakes, etc., require to be baked. Where mentioned the ordinary conditions of the oven must be taken into consideration.

Some kinds of flour absorb more moisture than others, therefore it is an advantage, if the cakes or bread seem rather dry, to add a small quantity of milk just before finishing beating, and it should be constantly remembered that all cakes, puddings, etc., to which BORWICK'S BAKING POWDER has been added should be put to cook as quickly as possible, and also that all cakes except sponges should be *briskly beaten* for three minutes just before putting them into the tins ; and that bread should be left rather moist, and put into a very warm oven, the heat being reduced later on.

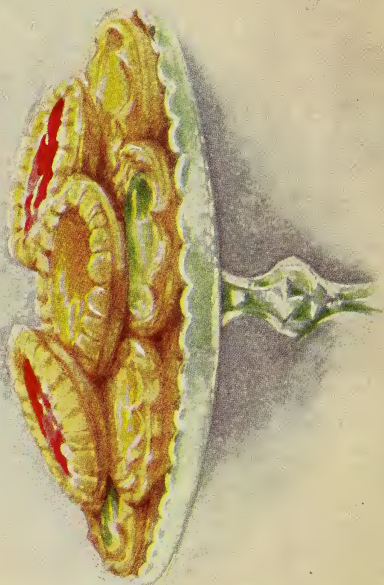
Many people spoil cakes in the cooking by having the oven too hot. The cake fails to rise as it should if cooked more gradually, especially if a gas oven is used.

The baking powder is best mixed with the flour, by putting them together through a sieve.

CAROLINE WINDSOR, G.C.A.



JAM TARTS



# Borwick's Cookery Book

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## PASTRY

### CREAM TARTS.

Line some patty pans with short crust pastry. Then take the weight of 1 egg in margarine, MILLENNIUM flour, and sugar, a few sultanas, 1 teaspoonful of BORWICK'S BAKING POWDER. Cream margarine and sugar ; add other ingredients. Put a little jam in each patty pan, put some of the mixture on top, and bake in a moderate oven.

### WELSH TART.

Rub 4 ozs. margarine into  $\frac{1}{2}$  lb. MILLENNIUM flour and 1 teaspoonful of BORWICK'S BAKING POWDER. Mix to a stiff paste with lemon juice and water. Roll out and with it cover a round baking tin.

Put a layer of jam over, then the following mixture : Weight of 1 egg in margarine and castor sugar, beat to a cream, add yolk of 1 egg. Spread over jam. Bake in a moderate oven. Whisk white of egg to a stiff froth, and gently stir into it 1 teaspoonful of castor sugar. Spread over tart, and return to cool part of oven for 3 minutes.

Decorate with cherries and angelica.

**FELIXSTOWE TART.**

4 ozs. cornflour.  
4 ozs. MILLENNIUM flour.  
1 teaspoonful BORWICK'S BAKING POWDER.  
1 tablespoonful castor sugar.  
3 ozs. margarine.  
1 egg. Milk

Mix dry ingredients well together on a board, then rub in the margarine ; mix to a soft dough with the yolk of the egg and some milk. Roll out, leaving it fairly thick ; then cover an old plate and prick the bottom and decorate the edge. When cooked, put a layer of jam on it, and cover with the stiffly whipped white of egg. Sprinkle with castor sugar, and brown in the oven.

**RICH SHORT PASTRY.**

$\frac{1}{2}$  lb. MILLENNIUM flour.  
1 teaspoonful BORWICK'S BAKING POWDER.  
5 ozs. margarine.  
1 pinch of salt.  
1 teaspoonful of lemon juice and a little water.

Pass the flour through a wire sieve on to a board with the salt and baking powder. Rub lightly the margarine into the flour with the tips of the fingers. Then add the lemon juice and water to form a moderately stiff paste. Roll out once, use as required, and place in a hot oven reducing the heat a little later till finished.

**SHORT CRUST.**

Sift 1 lb. of MILLENNIUM flour with  $1\frac{1}{2}$  teaspoonfuls of BORWICK'S BAKING POWDER on to a pastry board, rub in 2 ozs. lard and 5 ozs. margarine, make a well (or bay) in the centre, pour in 3 tablespoonfuls of milk and  $\frac{1}{4}$  pint of water. Mix well together, roll out on a floured board, and use for tart or pie. Small tartlets can be made with this crust, using jam, etc., for the centres.—See illustration.



### AMBER TARTLETS.

Peel and core 2 large apples, put into a saucepan with sugar to taste and small piece of margarine. Cook until mashed.

Make some short crust with 6 ozs. MILLENNIUM flour, 1 teaspoonful BORWICK'S BAKING POWDER, and 3 ozs. margarine or lard, worked to a paste with cold water. Roll out and line patty pans, place some of the apple mixture in each, and bake about twenty minutes.

### BEDFORDSHIRE PUDDING.

Short crust pastry.

1 egg.

1 oz. sugar.

2 ozs. MILLENNIUM flour.

2 ozs. margarine.

$\frac{1}{2}$  teaspoonful BORWICK'S BAKING POWDER.

Grated lemon rind. Jam.

Line a shallow dish with the pastry, and spread some jam over the bottom.

Beat the margarine and sugar to a cream, add egg, then lemon rind, and sift in the flour and baking powder. Pour on to the jam, place in a quick oven, and bake about  $\frac{1}{2}$  hour. When done, dust over with castor sugar.

### GAINSBOROUGH TART.

Cover tin plates with pastry made of—

1 lb. MILLENNIUM flour.

2 teaspoonfuls BORWICK'S BAKING POWDER.

8 ozs. margarine.

Place on them a thin layer of raspberry jam, cover with the following mixture :

$\frac{1}{2}$  teacupful of ground rice.

$\frac{1}{2}$  teacupful of sugar.

2 ozs. margarine (melted).

$1\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER.

1 egg well beaten.

1 tablespoonful milk.

Bake in a moderate oven.

**BAKED APPLE DUMPLINGS.**

Mix  $\frac{3}{4}$  lb. MILLENNIUM flour and a little salt in a basin, rub in  $\frac{1}{4}$  lb. of dripping, then add  $1\frac{1}{2}$  teaspoonfuls of BORWICK'S BAKING POWDER. Mix well together, then make into a light paste with milk

Roll out and cut in rounds, place apple in centre with sugar and a clove, fold pastry over apple, bake a light brown in hot oven, serve with castor sugar.

**CINNAMON CAKES.**

$\frac{1}{2}$  lb. MILLENNIUM flour.  
1 teaspoonful BORWICK'S BAKING POWDER.  
 $\frac{1}{4}$  lb. margarine.  
 $\frac{1}{2}$  teaspoonful of cinnamon powder.  
2 ozs. castor sugar.  
1 tablespoonful of milk.

Beat  $\frac{1}{4}$  lb. margarine and sugar to a cream, sieve the flour into it with the cinnamon powder and the baking powder, add a little milk. Roll out and cut into small biscuit shapes. Place on a greased tin, bake in a slow oven till a light brown colour.

**ORANGE CAKE.**

The weight of 2 eggs in margarine, MILLENNIUM flour, and sugar. Beat margarine and sugar together till quite white. Break in 1 egg and beat well, add grated rind of 1 orange, then add the flour and teaspoonful of BORWICK'S BAKING POWDER, and lastly, the juice of orange. Mix well. Bake in moderate oven.





MEAT PIE

**RAISED PIE.**

- 1 lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{4}$  lb. lard.
- 1 gill water.
- 1 $\frac{1}{2}$  lbs. veal or pork.

Sieve the flour and baking powder. Heat the water and lard to boiling point, and quickly stir it into the flour with a wooden spoon. Knead it thoroughly, and line a shape with the pastry. Fill with small pieces of lean pork or veal and ham, flavoured with a little dried herbs and pepper and salt. Put on the cover, and bake in moderate oven for 2 or 2 $\frac{1}{2}$  hours, according to size.

**MEAT PIE.**

Prepare meat by cutting it in thin slices and rolling into it small pieces of kidney and fat. Cover these rolls with well-seasoned flour, and pack—not too tightly—into a deep dish, adding a little water to form gravy. The pastry should be made of  $\frac{3}{4}$  lb. of MILLENNIUM flour, 1 $\frac{1}{2}$  teaspoonfuls of BORWICK'S BAKING POWDER, 8 ozs. of margarine, or lard and margarine mixed, and a small quantity of lemon juice and water. Make this into a good short crust or flaky pastry, and cover dish. Decorate it, and leave a hole in the centre of the top of the crust to allow the steam to escape.

**JAM TURNOVERS.**

- $\frac{3}{4}$  lb. MILLENNIUM flour.
- 1 $\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER.
- 6 ozs. margarine.
- 1 dessertspoonful sugar.
- A little milk.

Make into a short crust, roll out very thinly, and cut into rounds. Place a little jam on the centre of each. Damp half-way round the edge, then fold over and press edges together. Place on a flat tin and bake. Sprinkle with castor sugar, and serve.

**RAISIN CAKE.**

$\frac{1}{4}$  lb. margarine.

3 ozs sugar.

1 egg.

$\frac{1}{2}$  lb. MILLENNIUM flour.

2 teaspoonfuls BORWICK'S BAKING POWDER.

$\frac{1}{4}$  lb. currants (cleaned).

$\frac{1}{4}$  lb. raisins (stoned).

A pinch of salt.

Grated lemon rind.

$\frac{1}{2}$  gill milk.

Beat margarine and sugar to a cream, add egg, and stir well. Then add remaining ingredients, and beat all together for five minutes. Pour the mixture into a greased and paper-lined cake tin, and bake in moderate oven for about  $1\frac{1}{2}$  hours.

**LIMERICK CAKE.**

5 ozs. margarine.

$\frac{1}{2}$  lb. MILLENNIUM flour.

2 teaspoonfuls BORWICK'S BAKING POWDER.

$\frac{1}{2}$  teaspoonful mixed spice.

1 egg.

$\frac{1}{4}$  lb. hazel nuts (minced in machine).

$\frac{1}{4}$  lb. stoned raisins.

2 ozs. sugar.

A little milk.

Mix margarine, flour, and spice well together, and beat into it egg and enough milk to make a thick batter. Add remaining ingredients, and stir thoroughly. Pour into a greased tin, and bake in a steady oven for 1 hour.

**COCOANUT CAKES.**

6 ozs. MILLENNIUM flour.

1 teaspoonful BORWICK'S BAKING POWDER.

2 ozs. grated cocoanut.

2 ozs. sugar.

3 ozs. margarine.

1 egg.



Beat the margarine and sugar to a cream, add 1 egg, well beat, stir in the grated cocoanut, then flour and baking powder. Bake in patty tins or one large cake.

### COCOANUT ROCKS.

$\frac{1}{2}$  lb. MILLENNIUM flour.  
2 teaspoonfuls BORWICK'S BAKING POWDER.  
3 ozs. grated cocoanut.  
2 ozs. castor sugar.  
1 egg.  
2 ozs. margarine.  
A little milk.

Mix the dry ingredients, rub in margarine, and stir to a stiff dough with the beaten egg and the milk. Form into rough heaps, place on greased tin, and bake to a light brown.

### GINGERBREAD CAKE.

1 lb. MILLENNIUM flour.  
2 teaspoonfuls BORWICK'S BAKING POWDER.  
 $\frac{1}{2}$  lb treacle.  
 $\frac{1}{4}$  lb. margarine.  
2 ozs. sugar.  
 $\frac{1}{2}$  oz. ground ginger.  
1 egg.  
1 gill milk.

Melt treacle, margarine, and sugar together, beat in the egg and milk, and lastly add the flour, ginger, and baking powder. Mix thoroughly and turn into a greased tin, and bake in moderate oven for  $\frac{3}{4}$  of an hour.

**CHRISTMAS CAKE.**

- $\frac{3}{4}$  lb. margarine.
- $\frac{1}{4}$  lb. brown sugar.
- 1 lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{4}$  lb. raisins.
- $\frac{1}{2}$  lb. currants.
- $\frac{1}{2}$  lb. sultanas.
- 2 ozs. sweet almonds.
- 4 ozs. candied peel.
- 3 eggs.
- Spice, nutmeg, and ginger to flavour.
- Sufficient milk to make it moderately moist.

Cream the margarine and sugar. Add eggs, one at a time, and fruit gradually. Sieve in flour and baking powder last, and beat thoroughly for 5 minutes. Bake in moderate oven about 3 hours, with much cooler oven for the last hour.

**LUNCHEON SEED CAKE.**

- $\frac{1}{2}$  lb. MILLENNIUM flour.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 4 ozs. margarine.
- 3 ozs. castor sugar.
- $\frac{1}{2}$  teaspoonful carraway seeds.
- 1 egg.
- Milk.

Sieve the flour and baking powder. Rub in the margarine and add sugar and carraway seeds. Beat in the egg and about a wineglassful of milk. Bake about  $1\frac{1}{4}$  hours.

**STRAWBERRY SHORT CAKE.**

Rub 1 cup of margarine into 1 quart of MILLENNIUM flour, add 3 teaspoonfuls of BORWICK'S BAKING POWDER, and a little salt. Beat an egg into a little cold milk, and mix into a stiff dough. Roll out, and bake on flat tins in a quick oven. When done, split them, and place a layer of well-sugared small strawberries between. Sift sugar over top, and serve with cream.

**AFTERNOON CAKES.**

6 ozs. MILLENNIUM flour.

1 teaspoonful BORWICK'S BAKING POWDER

3 ozs. margarine.

3 ozs. sultanas.

2 ozs. sugar.

1 egg.

A little milk.

Mix the flour and baking powder. Rub in the margarine, then add sugar and sultanas. Mix with the well-beaten egg, and if too dry add a little milk. Roll out into four cakes, place on a floured baking sheet, and bake  $\frac{1}{2}$  hour in moderate oven.

**LUNCH CAKES.**

6 ozs. MILLENNIUM flour.

1 teaspoonful BORWICK'S BAKING POWDER.

3 ozs. margarine.

2 ozs. raw sugar.

1 oz. each sultanas, currants, and chopped raisins.

$\frac{1}{2}$  oz. candied peel.

1 egg.

$\frac{1}{2}$  teaspoonful mixed ground spice.

Grated rind of 1 lemon.

Cream the margarine and sugar. Add beaten egg, mix in fruit, etc. Stir in flour, and add baking powder. Bake  $1\frac{1}{4}$  hours.

**PRINCESS CAKE.**

9 ozs. MILLENNIUM flour.

2 teaspoonfuls BORWICK'S BAKING POWDER.

6 ozs. margarine.

4 ozs. sugar.

2 eggs.

2 tablespoonfuls milk.

Beat margarine and sugar to a cream, and add the eggs, beating in one at a time ; then add the sifted flour and baking powder. Lastly stir or beat in the milk. Line tin with greased paper. Pour in mixture, and put two rings of citron on top. Bake in moderate oven.

**CAKE WITHOUT EGGS.**

- 1 lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{4}$  lb. castor sugar.
- 6 ozs. margarine or dripping.
- $\frac{1}{2}$  lb. currants
- 1 oz. candied peel.
- $\frac{1}{2}$  pint milk.
- 1 tablespoonful vinegar.

Mix dry ingredients before adding milk and vinegar. Beat briskly, and put into oven quickly. Bake in moderate oven for about 1 hour in a flat tin such as that generally used for baking potatoes.

**CHESTER CAKE.**

- 4 ozs. margarine
- 4 ozs. sugar.
- 4 ozs. MILLENNIUM flour.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 1 egg.
- 2 ozs. ground almonds. Almond essence.
- 1 tablespoonful milk.

Cream margarine and sugar, and gradually add well-beaten egg. Beat mixture till light. Stir in flour, and add ground almonds, essence and milk. Lastly add the baking powder. Bake in shallow tin about half an hour in moderate oven.

**CAKE DELICIOUS.**

- 1 lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{2}$  lb. margarine.
- 6 ozs. castor sugar.
- 2 eggs.
- $1\frac{1}{2}$  teacupfuls sweet milk.

Cream the margarine and sugar, add eggs, one at a time, and beat thoroughly. Sift flour and baking

powder, and add to the mixture; also add milk at intervals. Put into greased tin lined with paper, and bake in a moderate oven.

### CITRON CAKE.

6 ozs. margarine.

4 ozs. castor sugar.

8 ozs. MILLENNIUM flour.

2 teaspoonfuls BORWICK'S BAKING POWDER.

3 ozs. citron peel (chopped very finely).

2 eggs.

$\frac{1}{2}$  teaspoonful vanilla essence.

1 tablespoonful milk.

Beat margarine and sugar to cream, then add eggs, flour, milk, and essence, and beat for ten minutes. Stir in citron and baking powder, and pour in mould lined with greased paper. Bake about 1 hour in moderate oven. The baking powder should be mixed with a little flour.

### CURRENT CAKE (1).

6 ozs margarine.

$\frac{1}{2}$  lb. MILLENNIUM flour.

1  $\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER.

$\frac{1}{4}$  lb. sugar.

6 ozs currants.

1 egg.

$\frac{1}{2}$  teaspoonful cinnamon.

1 teaspoonful essence of lemon.

$\frac{1}{2}$  gill of milk.

Beat margarine and sugar to a cream, then add egg, and lastly other ingredients. Bake about 1 hour.

### CURRENT CAKE (2).

$\frac{1}{2}$  lb. margarine.

3 tablespoonfuls sugar.

2 eggs.

1 lb. MILLENNIUM flour.

2 teaspoonfuls BORWICK'S BAKING POWDER.

$\frac{1}{2}$  lb. currants.

$\frac{1}{2}$  lb. sultanas.

A little milk.

Beat margarine and sugar to a cream, add eggs, one at a time, then currants, sultanas, and a little milk. Sieve in flour with baking powder, beat thoroughly, and bake for about  $1\frac{1}{2}$  hours.

### CURRENT CAKE (3).

$\frac{1}{2}$  lb. MILLENNIUM flour.  
 $1\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER.  
 $\frac{1}{4}$  lb. ground rice.  
3 ozs. margarine.  
 $\frac{1}{2}$  lb. currants.  
2 ozs. candied peel.  
 $\frac{1}{4}$  lb. sugar.  
Pinch of nutmeg.  
1 egg.  
 $\frac{1}{2}$  pint sour milk.

Rub margarine into flour, then add dry ingredients, leaving baking powder until the last. Beat thoroughly, and bake in a moderate oven.

### CURRENT LOAF.

$1\frac{1}{2}$  lbs. MILLENNIUM flour.  
2 teaspoonfuls BORWICK'S BAKING POWDER.  
 $\frac{1}{4}$  lb. dripping.  
 $\frac{1}{2}$  lb. currants.  
 $\frac{1}{4}$  lb. sultanas.  
2 ozs. candied peel.  
1 egg, and  $\frac{3}{4}$  pint milk.

Rub dripping into flour, add dry ingredients, then beat briskly with egg and milk. Add baking powder last. Stir well, and put quickly into moderate oven. Bake about  $1\frac{1}{2}$  hours.



**APRICOT CAKE.**

- 4 ozs. margarine.
- 3 ozs. castor sugar.
- 2 yolks of eggs.
- 6 ozs. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.

Beat margarine and sugar to a light cream, and add beaten yolks of eggs. Sift in the flour and baking powder, and beat the mixture thoroughly, and bake for 1 hour. When cake has cooled, cut into three layers, and spread each with apricot jam. Pour a little jam over the cake, and sprinkle well with chopped almonds.

**AMERICAN CURRANT CAKE.**

- $\frac{1}{4}$  lb. margarine.
- $\frac{1}{4}$  lb. castor sugar.
- 2 eggs.
- 3 ozs. currants.
- $\frac{1}{2}$  lb. MILLENNIUM flour.
- $1\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER.
- 1 teaspoonful ground cinnamon.
- $\frac{1}{2}$  teaspoonful lemon essence.
- 1 tablespoonful of milk.

Beat margarine and sugar to a light cream, and work in eggs one by one. Beat the mixture well for 10 minutes, then stir in the currants. Add the sifted flour, baking powder and milk. Pour into a paper-lined and well-greased cake tin, and bake for about 45 minutes in a moderately heated oven.

**CROSBY CAKE.**

- 1 lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{2}$  lb. margarine
- 4 ozs. sugar.
- 6 ozs. currants.
- 2 ozs. candied peel
- 2 eggs.
- A little milk.
- Pinch of salt.

Well mix margarine and flour, add sugar, currants, peel, baking powder, and salt. Beat well, then add eggs and enough milk to form a batter, and mix thoroughly. Bake in greased tin about  $1\frac{1}{4}$  hours.

### MADEIRA CAKE.

Three ozs. of margarine and 3 ozs. of sugar beaten to a cream ; add 1 egg, and beat in thoroughly. Sift into this mixture 5 ozs. of MILLENNIUM flour and 1 teaspoonful of BORWICK'S BAKING POWDER. Pour the mixture into a lined and greased tin, place on top a strip of citron, and bake about 40 minutes.

### ACTON CAKE.

3 ozs. margarine.  
4 ozs. cornflour.  
 $1\frac{1}{2}$  ozs. MILLENNIUM flour.  
1 teaspoonful BORWICK'S BAKING POWDER.  
2 eggs.  
3 ozs. castor sugar.  
1 lemon.

Work margarine to a cream, then stir cornflour and flour gently into it. Add eggs beaten with castor sugar, the grated rind of a lemon, and baking powder. Mix thoroughly and bake  $\frac{1}{2}$  hour.

### EXCELSIOR CAKE.

$2\frac{1}{2}$  ozs. MILLENNIUM flour.  
 $\frac{1}{2}$  teaspoonful BORWICK'S BAKING POWDER.  
2 ozs. margarine.  
1 oz. castor sugar.  
1 egg.  
Pinch of salt.

Beat margarine and sugar together until creamy, then add yolk of egg separately and the white (previously whipped). Sieve in the baking powder with the flour, and mix together thoroughly, and bake about 20 minutes in a brisk oven. When cooked, slice through, spread with jam, close again and cut into fingers and dice.

### SUNSHINE CAKE.

2 eggs.

2 ozs. sugar.

3 ozs. MILLENNIUM flour.

1 teaspoonful BORWICK'S BAKING POWDER.

Pinch of salt.

Mix sugar and yolks of eggs, and beat 20 minutes. Add flour and baking powder sieved together, then stir in gently the whites of the eggs beaten to a stiff froth, and the grated rind of  $\frac{1}{2}$  lemon. Bake in a large tin about 40 minutes.

### QUEEN CAKES.

$\frac{1}{2}$  lb. MILLENNIUM flour.

1  $\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER.

4 ozs. margarine.

2 ozs. castor sugar.

2 ozs. currants.

2 eggs.

2 tablespoonfuls of milk.

Warm sugar and beat with margarine to a cream, put in eggs, and well beat together for a few minutes. Then add milk, and mix in the flour, baking powder, and currants. Bake in fancy tins in a brisk oven for about 10 minutes.

**BIRTHDAY CAKE.**

$\frac{1}{2}$  lb. margarine.

5 ozs. castor sugar.

2 eggs.

$\frac{1}{2}$  lb. currants.

$\frac{1}{2}$  lb. raisins.

4 ozs. candied peel.

A few almonds, grated lemon rind, cinnamon.

10 ozs. MILLENNIUM flour, and a little milk.

2 teaspoonfuls BORWICK'S BAKING POWDER.

Cream margarine and sugar, add eggs one at a time, then cleaned and dried fruits, etc., lastly flour with baking powder sieved into it. Bake in moderate oven about 2 hours, and cover with Royal Icing if desired.

**AMERICAN CAKE.**

$\frac{1}{4}$  lb. MILLENNIUM flour.

1 teaspoonful BORWICK'S BAKING POWDER.

$\frac{1}{2}$  oz. castor sugar.

2 ozs. margarine.

Pinch of salt.

1 egg.

Mix flour, baking powder, salt, and castor sugar. Melt margarine and pour it in; then add egg, and beat well. Stir mixture thoroughly. Pour into greased tin as quickly as possible, and bake in hot oven about 15 minutes.

**GINGER CAKE.**

$\frac{1}{4}$  lb. margarine.

$\frac{1}{2}$  lb. MILLENNIUM flour.

1 teaspoonful BORWICK'S BAKING POWDER.

2 ozs. sugar.

$\frac{1}{2}$  teaspoonful ground ginger.

1 egg.

BIRTHDAY CAKE







Rub together margarine, flour, sugar, ginger, and baking powder. Beat egg until light, add, and rub the mixture again until it is moist but still like bread crumbs. Grease flat tin and sprinkle in mixture, making it level and about half an inch thick. Bake in moderate oven about  $\frac{1}{2}$  hour. When baked, mark into small cakes. Leave in tin until cool and firm.

### YORKSHIRE PARKIN.

- 1 lb. golden syrup.
- 6 ozs. margarine, or 4 ozs. lard.
- 4 ozs. sugar.
- 1 lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 teaspoonfuls ground ginger.
- 1 egg.
- $\frac{1}{4}$  teacupful of warm milk.

Sieve flour, baking powder, and ground ginger. Melt the syrup, sugar, and lard, or margarine together, and add to the dry ingredients with the milk and egg. Beat thoroughly, and pour into a well-greased tin, and bake in moderate oven.

### A GOOD PLAIN CAKE.

Mix well together 1 lb. of MILLENNIUM flour, 2 large teaspoonfuls of BORWICK'S BAKING POWDER, a little salt and spice, and  $\frac{1}{4}$  lb. of sugar, rub in 6 ozs. margarine, add 6 ozs. of sultanas, 2 ozs. of currants, and 1 oz. of candied peel. Moisten the whole with 1 egg and 1 teacupful of milk previously beaten together. Bake in a moderate oven for about  $1\frac{1}{2}$  hours.

**SNOWBALLS.**

- $\frac{1}{2}$  lb MILLENNIUM flour
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 3 ozs. sugar.
- 4 ozs. margarine.
- 1 egg.
- A little milk.

Sieve flour and baking powder, and rub margarine well into it. Mix in the sugar, then add the egg and milk, and bind to a stiff dough. Divide the mixture into equal (small) portions, and roll into balls. Place on a flat tin, and bake in a moderate oven. When cold, brush over with warmed apricot jam, and roll in desiccated cocoanut.

**OATMEAL AND TREACLE CAKE.**

- 1 lb. MILLENNIUM flour.
- 3 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{2}$  lb. oatmeal (fine).
- 2 ozs. brown sugar.
- $\frac{1}{4}$  lb. lard.
- $\frac{1}{2}$  pint milk.
- $\frac{1}{2}$  lb. treacle.

Put flour, oatmeal, sugar, and baking powder into basin and mix well. Then add melted lard, treacle, and milk, and stir all into stiff batter. Bake in a flat tin slowly, as it easily burns.

**BATH CAKE.**

- 1 lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{4}$  lb. lard.
- $\frac{1}{4}$  lb. sugar.
- 2 eggs.
- $\frac{1}{2}$  lb. currants.
- 2 ozs. candied peel.
- 1 gill milk.

Sieve baking powder with flour, and add currants and candied peel. Melt lard, sugar, and milk together, and stir it into the mixture. Add eggs and a few drops of essence of lemon, and beat well. Bake in a moderate oven.

### CRYSTALLISED GINGER CAKE.

$\frac{1}{2}$  lb. MILLENNIUM flour.  
 $1\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER.  
4 ozs. margarine.  
 $\frac{1}{4}$  lb. crystallised ginger.  
1 egg.  
2 ozs. sugar.  
 $\frac{1}{2}$  gill milk.

Put flour, with the baking powder, through sieve, rub into it the margarine till free from lumps, then add sugar and ginger cut into small pieces. Well beat all together with egg and milk, put into well-greased tin, and place quickly in moderate oven.

### CURRENT BISCUIITS.

12 ozs. MILLENNIUM flour.  
 $1\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER.  
 $\frac{1}{4}$  lb. margarine.  
3 ozs. castor sugar.  
1 egg.  
 $\frac{1}{4}$  lb. currants.  
Grated lemon rind.

Beat margarine and sugar to a cream, then add egg, and stir in the currants and lemon rind. Sift in flour and baking powder, and, when well mixed, roll out  $\frac{1}{4}$  inch thick and cut into shapes. Bake about 20 minutes.

**MONTREAL CAKE.**

- 3 ozs. margarine.
- 2 ozs. castor sugar.
- 4 ozs. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{2}$  gill milk.
- 1 egg.

Beat margarine and sugar to a cream, add yolk of egg, then sift in flour and baking powder. Beat in the milk, afterwards stirring in the stiffly whipped white of egg. Bake in two Victoria sandwich tins. Cream 2 ozs. margarine with 2 ozs. castor sugar, and, when cakes are cold, spread over one and place the other on top to form sandwich.

**CHOCOLATE CAKE.**

- 3 ozs. MILLENNIUM flour.
- 1 teaspoonful BORWICK'S BAKING POWDER
- 2 ozs. ground rice.
- 3 ozs. margarine.
- 2 ozs. sugar.
- 1 egg.
- A little milk.
- 2 dessertspoonfuls of either chocolate or cocoa.

Sift flour, rice, baking powder, and chocolate or cocoa together. Rub in the margarine, then add the sugar. Afterwards stir in the milk with the yolk, and lastly very gently mix in the whipped white of egg. Place quickly in a hot oven, using a well-greased tin, and bake from 20 minutes to  $\frac{1}{2}$  hour.

**RASPBERRY BUNS.**

- $\frac{1}{2}$  lb. MILLENNIUM flour.
- 1  $\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER.
- 2 ozs. castor sugar.
- 1 egg.
- 2 ozs. lard.
- A little milk.
- Raspberry jam.

FANCY CAKES





Rub lard into the flour, then add sugar and baking powder and stir well. Add well-beaten egg and enough milk to make a stiff paste. Divide into 12 pieces and roll into balls. Then make a well in centre of each ball, put in  $\frac{1}{2}$  teaspoonful of jam, and cover over with the paste. Bake in quick oven for about 10 to 20 minutes.

### A RICH PLUM CAKE.

Take 10 ozs. of margarine and 6 ozs. of white sifted sugar, beat them well together into a cream, add 2 eggs, one at a time, and well beat each one with the margarine and sugar. Beat in 1 lb. of MILLENNIUM flour previously mixed with 2 large teaspoonfuls of BORWICK'S BAKING POWDER; then lightly mix with the whole  $\frac{1}{2}$  lb. of sultanas and 1 gill of milk, put into a quick oven, and reduce heat for the last half hour.

### SPONGE SANDWICH.

The weight of 2 eggs in MILLENNIUM flour and margarine, and weight of 1 egg in castor sugar. One teaspoonful of BORWICK'S BAKING POWDER.

Beat margarine to a cream with the sugar, add eggs one at a time, and well beat, then flour previously mixed with baking powder. Bake about 10 minutes in quick oven. Put jam between when cut into two, and sprinkle with castor sugar; or cook in two separate flat tins and lay one on top of the other.

Chocolate, orange, and walnut cakes may be made as above, with the addition of the different flavourings and materials.

**CHEAP JAM SANDWICH.**

9 ozs. MILLENNIUM flour.  
2 teaspoonfuls BORWICK'S BAKING POWDER.  
3 ozs. lard.  
2 ozs. sugar.  
2 eggs.  
1 gill milk.  
 $\frac{1}{2}$  teaspoonful vanilla.  
Raspberry jam and desiccated cocoanut.

Rub lard into flour, add sugar, etc. Beat 5 minutes. Add baking powder last. Pour into greased flat tin. Bake about 12 minutes. Spread with jam, and sprinkle with cocoanut.

**A NICE JAM SANDWICH.**

1 teacupful MILLENNIUM flour.  
1 teaspoonful BORWICK'S BAKING POWDER.  
 $\frac{1}{2}$  teacupful of castor sugar.  
2 eggs.  
A little milk.

Sieve flour and baking powder together, then add sugar, well beat eggs, and add milk. Beat all together for 5 minutes. Bake in two well-greased sandwich tins. Spread jam between. Cut into angular pieces.

**SWISS ROLL.**

3 ozs. castor sugar.  
3 ozs. MILLENNIUM flour.  
1 teaspoonful BORWICK'S BAKING POWDER.  
3 eggs.  
 $\frac{1}{4}$  lb. warmed jam.

Beat eggs and sugar together till they become thick and a primrose colour, add the flour by degrees, and



lastly the baking powder. Pour the mixture into a flat, greased, and lined baking tin. Cook in moderate oven till firm to the touch. Have ready piece of kitchen paper, sprinkled with sugar. Turn sponge on to it, and take off greased paper. Spread with warmed jam, and roll immediately.

### JAM SANDWICH.

6 ozs. MILLENNIUM flour.

1 heaped teaspoonful of BORWICK'S BAKING POWDER.

3 ozs. castor sugar.

2 eggs.

1½ ozs. margarine.

Nearly a gill of milk.

A small quantity of warm jam.

Cream margarine and sugar, add eggs one at a time, and well beat. Sift in flour with the baking powder, add the milk, and well beat. Have ready two well-greased and lined flat tins, and bake in hot oven about 10 minutes. Spread one with jam, and lay the other cake on the top.

### COCOANUT SPONGE DROPS.

2 eggs.

2 ozs. MILLENNIUM flour.

1 teaspoonful BORWICK'S BAKING POWDER.

1½ ozs. sugar.

Beat eggs well, add sugar, beat again. Sift in flour mixed with the baking powder. Drop on a flat tin, well-greased. Bake in moderate oven. When done, brush over with apricot jam, and roll in desiccated coconut. About 16 Sponge Drops.

**SPONGE CAKE.**

- 4 ozs. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 ozs. sugar.
- 2 ozs. margarine.
- 2 eggs.

Beat margarine and sugar to a cream, add flour and eggs, also a little milk. Add baking powder last, beat well, and put into oven immediately on a well-greased tin lined with white paper.

**SHORTBREAD (1).**

Mix well together  $1\frac{1}{4}$  lbs. of MILLENNIUM flour, 2 teaspoonfuls of BORWICK'S BAKING POWDER, and  $\frac{1}{2}$  lb. of white sifted sugar, rub in  $\frac{3}{4}$  lb. margarine; mix the whole with one egg, previously well beaten, a little milk, and a little essence of lemon. Divide dough into small pieces, mould into a round form, then roll them out into an oval shape, pinch them round the edges, put a piece of candied lemon peel at the top, and bake slowly.

**SHORTBREAD (2).**

- 6 ozs. MILLENNIUM flour.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 2 ozs. cornflour.
- 3 ozs. castor sugar.
- 4 ozs. margarine.
- 1 tablespoonful milk.
- Citron peel.

Sift flour, cornflour, sugar, and baking powder into a basin. Cut the peel in thin slices, then into small pieces. Place margarine in a small saucepan and melt, then pour into the flour, etc., and mix; also add the milk. When

bound together, put on to a floured board and roll out, leaving it rather thick. Cut into diamond shapes, put a piece of citron on each, and place on a greased flat tin. Bake in a moderate oven about 20 to 30 minutes.

### ALMOND BUNS.

Two ozs. each of MILLENNIUM flour, cornflour, ground rice, and 3 ozs. margarine ; 3 ozs. castor sugar.

Cream margarine and sugar, and beat up with 1 egg till quite smooth ; add dry materials, and beat for 5 minutes. Quite at the last add 1 teaspoonful of BORWICK'S BAKING POWDER,  $\frac{1}{4}$  teaspoonful of almond essence, and 1 tablespoonful milk. Bake in small fancy bun tins.

### ALMOND ROCKS.

Rub 3 ozs. of margarine into  $\frac{1}{2}$  lb. of MILLENNIUM flour ; mix in 3 ozs. of ground almonds, 3 ozs. of sugar,  $1\frac{1}{2}$  teaspoonfuls of BORWICK'S BAKING POWDER, and 2 drops of almond essence. Add 1 egg and enough milk to make a very stiff mixture. Place small heaps on a greased tin with a fork, and bake for about 15 minutes.

### DROP CAKES.

$\frac{1}{2}$  lb. MILLENNIUM flour.

$1\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER.

3 ozs. margarine.

3 ozs. sugar.

$\frac{1}{4}$  lb. currants.

1 egg, and a little candied peel and nutmeg.

Rub the margarine into the flour, and mix all dry ingredients ; then make into a stiff dough with egg and sufficient milk. Put small lumps on baking sheet, and cook in moderate oven for about 15 minutes.

**RAISIN BUNS.**

Rub 3 ozs. margarine into  $\frac{1}{2}$  lb. of MILLENNIUM flour; add 2 ozs. sugar and  $1\frac{1}{2}$  teaspoonfuls of BORWICK'S BAKING POWDER, also 3 ozs. of stoned raisins. Mix in 1 gill of milk, and beat all thoroughly together. Put about a tablespoonful of the mixture in small heaps on a greased baking tin, and bake in a quick oven about 15 minutes.

**LEMON BUNS.**

1 lb. MILLENNIUM flour.

2 teaspoonfuls BORWICK'S BAKING POWDER

6 ozs. margarine.

$\frac{1}{4}$  lb. sugar.

1 egg,  $\frac{1}{4}$  pint milk.

The grated rind of 1 lemon and 1 dessertspoonful of juice.

Rub margarine into flour, add sugar and grated rind of lemon, beat up with egg and milk, and lastly add juice of lemon. Put knobs of mixture on a well-greased flat tin, and bake about 15 minutes. Always sieve the baking powder with the flour before adding margarine or other ingredients.

**DATE CAKE.**

$\frac{1}{2}$  lb. MILLENNIUM flour.

1 teaspoonful BORWICK'S BAKING POWDER.

$\frac{1}{4}$  lb. dates (cut into small pieces).

3 ozs. margarine.

1 egg and a little milk.

2 ozs. castor sugar

Rub the margarine into the flour, add the sugar and dates; beat up thoroughly with the egg and a little milk. The baking powder should be sifted into the flour previously. Bake in well-greased tin in moderate oven for about 1 hour.

**MOCHA CAKE.**

- 2 ozs. sugar.
- 4 ozs. margarine.
- 1 egg.
- 8 ozs. MILLENNIUM flour.
- 1½ teaspoonfuls BORWICK'S BAKING POWDER.
- 2 tablespoonfuls milk.

Cream margarine and sugar, add egg, beating thoroughly ; sift in flour and baking powder, add milk. Spread the mixture on well-greased and lined flat tin, bake till firm. When cool cover with icing as follows : ½ lb. of icing sugar, 2 tablespoonfuls of coffee essence, 1 tablespoonful of warm water. Stir over gentle heat for a few seconds, and pour on to the cake. Cut into fancy shapes.

**RICE BUNS.**

- 3 ozs. ground rice.
- 2 ozs. castor sugar.
- 4 ozs. margarine.
- 1 egg, ½ gill milk.
- 3 ozs. MILLENNIUM flour.
- 1 teaspoonful BORWICK'S BAKING POWDER.

Take 1 teaspoonful of the rice and one of the sugar, and mix well together. Grease some patty pans or small cake tins, and coat with this mixture. Beat the margarine and sugar together to a cream, add the egg, and well beat ; stir in the ground rice and some flavouring, then add the milk. Lastly sift in the flour and baking powder ; when well beaten put about a teaspoonful into each prepared tin. Bake in moderately quick oven about 15 minutes.

**FRUIT BATTER.**

Make a good batter with 1 egg, ½ pint of milk, 6 ozs. of MILLENNIUM flour, and 1 teaspoonful of BORWICK'S BAKING POWDER. Mince with machine ¼ lb. each of apples, raisins, and candied peel. Stir this mixture into the batter, pour on to a well-greased tin, and bake about ¾ of an hour. Stone the raisins before mincing.

### SAND CAKE.

10 ozs. margarine.

6 ozs. sugar.

1 lb. cornflour.

1 teaspoonful BORWICK'S BAKING POWDER.

3 eggs.

$\frac{1}{2}$  gill milk.

Vanilla.

Cream margarine and sugar and add egg, well beat and sieve in about 2 tablespoonfuls of the cornflour. Do this till all eggs and cornflour are used up. With the last lot of cornflour sieve in baking powder, add vanilla, and then milk. Put in well-greased and lined tin, and bake about  $\frac{3}{4}$  of an hour.

### RAINBOW CAKES.

$\frac{1}{4}$  lb. margarine.

3 ozs. castor sugar.

5 ozs. MILLENNIUM flour.

$\frac{1}{2}$  teaspoonful BORWICK'S BAKING POWDER.

2 eggs.

Cream margarine and sugar, add eggs one at a time, and well beat. Sieve in flour with baking powder, and bake on a well-greased flat tin. When cold cut into four pieces, and ice each a different colour—chocolate, white, pink, and orange; cut into pointed pieces, and arrange alternately on cake stand.

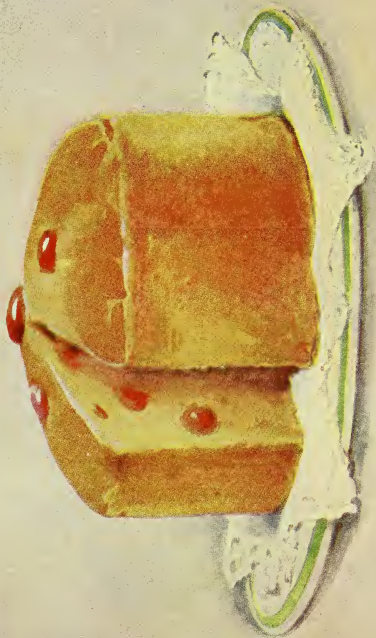
### CHERRY CAKE.

The weight of 1 egg in sugar, MILLENNIUM flour, and margarine, 2 ozs. of glacé cherries, and 1 teaspoonful of BORWICK'S BAKING POWDER.

Cream margarine and castor sugar together, add egg, and beat briskly. Sieve in the flour with the baking powder, beat for 7 minutes, add the cherries (each one cut into four). Pour mixture into well-greased tin, and bake in moderate oven.



LIGHT CAKE





**PLAIN SULTANA CAKE.**

$\frac{1}{2}$  lb. MILLENNIUM flour.  
 $1\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER.  
3 ozs. dripping or margarine.  
2 ozs. sugar.  
1 gill milk.  
1 egg.  
3 ozs. sultanas.

Rub margarine into flour, which should have been sifted with the baking powder, then add sugar and well-cleaned sultanas. Mix all dry ingredients together, and make a well in the centre of the mixture; pour into this the milk and egg, and beat all together for 5 minutes. Bake in well-greased tin for about 1 hour.

**SEED CAKE.**

1 lb. MILLENNIUM flour.  
2 teaspoonfuls BORWICK'S BAKING POWDER.  
6 ozs. margarine.  
 $\frac{1}{4}$  lb. sugar.  
1 egg.  
 $\frac{1}{2}$  oz. carraway seeds.  
 $\frac{1}{2}$  pint milk.

Cream margarine and sugar, add egg and carraway seeds, sieve in flour with baking powder, and add the milk. Bake in moderate oven about 1 hour.

## BREAD

*NOTE.*—It is most important that the bread be worked up very quickly with a wooden spoon, as it must be left more moist than ordinary yeast-made bread. The flour is best slightly warmed and sieved with the baking powder and salt. A brisk oven is indispensable when the bread first goes in, reducing the heat as the loaves or rolls put on colour.

### BREAD (1)

To every pound of MILLENNIUM flour add 2 *teaspoonfuls heaped up* of BORWICK'S BAKING POWDER with a little salt, and *thoroughly mix* while in a *dry* state ; then pour on gradually about  $\frac{1}{2}$  pint of *cold* water, or milk and water, mixing quickly but thoroughly into a dough of the usual consistence, taking care not to knead it more than is necessary to mix it perfectly ; make it into *small* loaves, which must be *immediately* put into a *quick* oven.

### BREAD (2)

Take  $\frac{1}{2}$  lb. sifted MILLENNIUM flour,  $1\frac{1}{2}$  *teaspoonfuls* BORWICK'S BAKING POWDER,  $\frac{1}{2}$  *teaspoonful* of salt. Rub in 1 oz. of margarine, mix to a light dough, using about 1 gill of milk. Turn on to a floured board, knead lightly, make into small rolls, place on a greased tin, bake 15 to 20 minutes in a quick oven. Brush over with glaze made of treacle and water, and return to the oven for a few minutes.

**CRESCENT BREAD.**

- $\frac{3}{4}$  lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 1 teaspoonful salt.
- $1\frac{1}{2}$  ozs. margarine.
- 1 breakfastcupful sour milk.

Sift flour, salt, and baking powder into a bowl ; rub in the margarine, then add the sour milk, and work to a dough. Divide the mixture equally into about 12 pieces, roll each out into a small thin piece, and twist into crescent shape ; place on greased flat tin, and bake in moderate oven 15 minutes. Can be brushed with egg (beaten) or glaze when nearly cooked if liked.

**MILK ROLLS.**

- 1 lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 ozs. dripping.
- Pinch of salt. Milk.

Sieve flour, salt, and baking powder, rub in the dripping, and work to a smooth paste with milk. Cut into equal portions, make into rolls ; place on a greased flat tin, and bake in a hot oven.

**BREAKFAST ROLLS (1).**

- 1 lb. MILLENNIUM flour.,
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- $1\frac{1}{2}$  ozs. castor sugar.
- 4 ozs. margarine.
- $\frac{1}{2}$  pint milk.

Sieve the flour and baking powder together, rub well into it the margarine till the mixture is like bread

crumbs, then add the sugar. Mix with milk into a soft dough. Cut into 18 pieces, and lay on a large, floured, flat baking tin, not too close together. Bake in very brisk oven.

### **BREAKFAST ROLLS (2).**

- 1 lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 ozs. margarine.
- $\frac{1}{2}$  pint milk.

Rub the margarine well into the flour, and mix in the baking powder. Then stir briskly in rather over  $\frac{1}{2}$  pint of milk, and knead into a light dough. Form into rolls, brush over with milk, and bake about 15 minutes in a quick oven.

### **LITTLE DINNER ROLLS.**

- 1 lb. MILLENNIUM flour.
- 2 large teaspoonfuls heaped up of BORWICK'S BAKING POWDER.
- 1 teaspoonful of salt.
- $\frac{1}{2}$  pint milk.

Mix thoroughly flour, baking powder, and salt; add gradually milk, making a very soft dough. Bake in small, greased tins in a hot oven for about 15 minutes.

### **SMALL COTTAGE LOAVES.**

- 1 lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 1 teaspoonful salt.

Sift all dry ingredients together, then add  $\frac{1}{2}$  pint of warm milk, with a piece of margarine the size of an egg in it. Form into loaves, and bake in a quick oven.

**WHOLEMEAL BREAD (1).**

Grind your own wheat in a coffee mill, take 6 large tablespoonfuls of the wholemeal flour, 4 MILLENNIUM flour, 2 heaped-up teaspoonfuls of BORWICK'S BAKING POWDER, and a pinch of salt.

Mix well together with milk into a smooth dough, not too stiff. Do not handle it more than necessary. This can be made either into a batch cake or baked in a tin.

It is better to put it in the bottom shelf of oven and finish at top. The oven should be hot, and the bread put in as soon as made. Flour bottom of baking tin; do not grease it.

**WHOLEMEAL BREAD (2).**

$\frac{1}{2}$  lb. ground wheat.

$\frac{1}{4}$  lb. MILLENNIUM flour.

2 teaspoonfuls BORWICK'S BAKING POWDER.

A pinch of salt.

1 oz. margarine rubbed into flour.

Mix the whole together with skim or buttermilk, making it not too stiff. Turn into a slightly greased cake tin, and bake in a brisk oven  $\frac{3}{4}$  of an hour or about that time.

**MILK BREAD.**

8 ozs. MILLENNIUM flour.

1 teaspoonful BORWICK'S BAKING POWDER.

$\frac{1}{4}$  teaspoonful salt.

About 1 gill milk.

Mix flour, salt, and baking powder. Stir in enough milk to make a slightly moist dough. Knead lightly on a floured board. Divide into 4, and bake in a hot oven on a floured tin for about 25 minutes. Tap the loaves at the bottom, and if they sound hollow they will be done.

## TEA CAKES

### SULTANA TEA CAKES.

$\frac{3}{4}$  lb. MILLENNIUM flour.  
 $1\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER.  
Pinch of salt.  
3 ozs. margarine.  
2 ozs. sugar.  
2 ozs. sultanas.  
 $\frac{1}{2}$  oz. candied peel.  
1 egg, and a little milk.

Rub the margarine into the flour, add baking powder, salt, and sugar. Clean the sultanas and chop candied peel, then add to mixture. Moisten with the egg and milk. Form into round cakes, and bake about 20 minutes in a quick oven.

It is wise to prepare all the materials used before beginning to mix the cake.

### DELICIOUS TEA CAKE.

6 ozs. MILLENNIUM flour.  
1 teaspoonful BORWICK'S BAKING POWDER.  
 $2\frac{1}{2}$  ozs. margarine.  
 $1\frac{1}{2}$  ozs. sugar.  
Pinch of salt.  
Milk and water.

Sieve flour and baking powder, then rub in the margarine, add sugar and salt. Mix well, and add sufficient milk and water to make a moist dough. Place on a greased plate or tin, and bake a golden brown in a good oven. Cut horizontally, spread butter between, and serve hot.

**CORNISH HOT CAKE.**

- $\frac{1}{2}$  lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{4}$  lb. dripping.
- $\frac{1}{4}$  lb. currants.
- 2 ozs. candied peel.
- 2 ozs. sugar.
- 1 teaspoonful ground allspice.
- $\frac{1}{4}$  pint milk.

Sieve baking powder with the flour, and then rub in the dripping till it looks like fine bread crumbs. Clean the currants and chop the peel, then add to the mixture with sugar and spice. Mix well, and add the milk. Roll on a floured board to  $\frac{1}{2}$  inch thick, place on greased flat tin, and bake  $\frac{1}{2}$  to  $\frac{3}{4}$  hour. Split open, butter, cut in fingers, and serve hot.

**TEA CAKES (1).**

- 1 lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 ozs. currants.
- $\frac{1}{2}$  teaspoonful salt.
- $\frac{1}{2}$  pint milk.
- 2 ozs. margarine.
- 2 ozs. sugar.

Sieve the salt and baking powder with the flour, add the currants (cleaned). Warm the milk, and melt the margarine and sugar in it. Pour into the dry ingredients and work up, shape into round cakes, and bake for  $\frac{1}{2}$  hour.

**TEA CAKES (2).**

- $\frac{1}{4}$  lb. MILLENNIUM flour.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 1 egg.
- A small cup of milk.

Sieve flour and baking powder together. Beat egg well, and stir into dry ingredients, and add milk as required to make a stiff batter. Place in a well-greased tin, and bake in quick oven about 15 minutes. Split and butter, then serve hot.

### AFTERNOON TEA CAKES (1).

- 1 lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 ozs. sugar.
- 2 ozs. margarine.
- 1 egg.
- $\frac{1}{2}$  pint milk. A little salt.

Mix the flour, salt, and baking powder well together, rub in the margarine, then add the sugar and mix thoroughly. Add the egg and milk, work into a light dough, cut into small rounds, place on a lightly greased flat tin, brush over the tops with egg, and bake in a quick oven about 15 minutes.

### AFTERNOON TEA CAKES (2).

- 1 lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 ozs. sugar.
- $\frac{1}{4}$  lb. margarine.
- 1 egg.

Mix the flour, baking powder, and sugar, rub into these the margarine, make into a light dough with the egg and a little milk. Roll out and cut into rounds, place on a greased tin, and bake quickly, and when cooked split open and spread with butter. Serve hot.



**FRUIT TEA CAKES.**

3 ozs. sugar.

2 ozs. margarine.

1 egg.

$\frac{1}{2}$  lb. MILLENNIUM flour.

1 teaspoonful BORWICK'S BAKING POWDER.

Beat margarine and sugar together, then add the egg, and beat thoroughly. Sift the flour and baking powder, and stir into the mixture. Bake in patty pans about  $\frac{1}{4}$  hour. Whilst still warm, split open and fill with some fresh fruit previously mashed with a little sugar.

Serve hot or cold.

**HASTY CAKES.**

1 lb. MILLENNIUM flour.

3 teaspoonfuls BORWICK'S BAKING POWDER.

$\frac{1}{2}$  teaspoonful salt.

A little milk.

Mix the dry ingredients, and add sufficient milk to make a soft paste; then form into five cakes, and bake immediately in a hot oven for 10 minutes.

*NOTE.—The success of these cakes depends almost entirely on the baking powder. If BORWICK'S is used they will look like muffins, and will be found to be a delicious and useful substitute for bread, and can be eaten hot or cold.*

## SCONES

*Most of these scones and biscuits can be baked on a griddle if preferred.*

### PLAIN SCONES.

- 1 lb. MILLENNIUM flour.
- 3 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 ozs. margarine.
- 1 oz. sugar.
- 1 saltspoonful of salt.
- 1 egg. Milk.

Well mix the flour and baking powder, then rub in the margarine, add the sugar and salt. Make a well in the centre, put in the egg and a little milk (sufficient to make a light dough). Cut in small pieces, shape into rounds, and bake in a brisk oven. Split open and butter, to serve hot ; or, if allowed to get cold, then cut open and toast and butter.

### ROCK SCONES.

Sieve with 1 lb. MILLENNIUM flour 2 teaspoonfuls of BORWICK'S BAKING POWDER and a saltspoonful of salt. Make this into a moderately stiff paste with  $\frac{1}{2}$  pint of milk or buttermilk. Mix thoroughly, and break off in knobs, laying on a well-greased tin, and bake in a quick oven for about 10 minutes. The knobs should be about the size of a walnut, and can be eaten hot or cold.

### YORKSHIRE SCONES.

- 1 lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 ozs. margarine.
- 2 ozs. lard.
- A pinch of salt.
- Milk.





SCONES

Mix baking powder with the flour and salt, then lightly rub in the margarine and lard, add sufficient milk to make a light, moist dough. Make into shape, place on a greased tin and bake in a quick oven about 20 minutes.

### CURRENT SCONES.

- 1 lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 3 ozs. lard or margarine.
- 3 ozs. sugar.
- $\frac{1}{4}$  lb. currants.
- 1 oz. candied peel.
- Milk.

Clean the currants and chop candied peel. Sift the flour and baking powder, lightly rub in the margarine, then add the sugar and prepared fruit. When well mixed, stir in about  $\frac{1}{2}$  pint of milk and work to a soft dough. Divide in two, form into rounds, place on a flat tin, and mark across. Bake a nice brown in brisk oven.

### SULTANA SCONES.

- $\frac{1}{2}$  lb. MILLENNIUM flour.
- 1  $\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER.
- 1 oz. margarine.
- 1 oz. sugar.
- 1 oz. sultanas.
- 1 gill milk.

Mix the flour and baking powder, rub in margarine, then add the sultanas (cleaned) and sugar. Add the milk, and work to a dough, roll out, about 1 inch in thickness, and cut in triangular pieces. Place on lightly greased or floured flat tin, and bake in hot oven about 10 to 15 minutes.

**RAISIN SCONES.**

- 1 lb. MILLENNIUM flour.
- 1 dessertspoonful BORWICK'S BAKING POWDER.
- 2 ozs. sugar.
- $\frac{1}{2}$  teaspoonful salt.
- 3 ozs. margarine.
- 4 ozs. raisins.
- 1 egg. Milk.

Sieve the flour, baking powder, and salt into a bowl, rub in the margarine, stone the raisins, and add to the mixture with the sugar. Well mix, and add the egg and milk ; work together and cut into halves, making each into a round cake about 1 inch in thickness. Cut into four pieces, place on flat tin, and bake in a hot oven 20 or 30 minutes.

**WHEATMEAL SCONES.**

- 6 ozs. wheatmeal.
- 2 ozs. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 ozs. margarine.
- $1\frac{1}{2}$  ozs. sugar.
- $\frac{1}{2}$  gill milk. A little salt.

Mix baking powder and salt with the flour, rub in the margarine, mix in the sugar and wheatmeal, add sufficient milk to bind. Divide in four cakes, and bake in a quick oven.

These are delicious eaten hot or cold.

**CREAM SCONES.**

- $\frac{1}{2}$  lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 3 ozs. margarine
- $\frac{1}{2}$  gill milk.
- $\frac{1}{2}$  gill cream.

Sieve the flour and baking powder, rub in the margarine, add gradually the milk and cream, and work to a

light dough. Roll out  $\frac{1}{4}$  inch thick, cut into shapes, place on a greased tin, and bake 15 minutes. When nearly done, brush over with milk, and return to the oven to finish.

### SCOTCH DROP SCONES.

8 ozs. MILLENNIUM flour.  
 $1\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER.  
2 ozs. margarine.  
1 tablespoonful golden syrup.  
A pinch of salt.  
A little milk.

Sieve flour, baking powder, and salt into a basin, rub in the margarine with the tips of fingers, add the golden syrup and sufficient milk to make a light dough. Drop in small heaps on a Scotch gridiron, place on the top of the stove, and cook on each side.

### FIVE O'CLOCK TEA SCONES.

1 lb. MILLENNIUM flour.  
2 teaspoonfuls BORWICK'S BAKING POWDER.  
1 gill milk.  
1 egg.  
1 teaspoonful salt.  
4 ozs. margarine.

Sift the flour with the baking powder and salt ; rub the margarine into it, then add the egg and milk, and mix to an elastic paste. Turn on to a floured board, and roll out 1 inch thick. Cut into shapes, and bake in a hot oven about  $\frac{1}{2}$  hour. Brush with egg or glaze.

### TEA SCONES.

1 lb. MILLENNIUM flour.  
2 teaspoonfuls BORWICK'S BAKING POWDER.  
2 ozs. sultanas.  
1 oz. sugar.  
2 ozs. margarine.  
Milk. Pinch of salt.

Sift the flour, sugar, salt, and baking powder, rub into it the margarine, then add the sultanas (picked and cleaned). Put in sufficient milk to make a soft dough. Roll out, and cut into small rounds. Bake on a flat tin in a hot oven for about 20 minutes.

### GOOD SCONES.

1 lb. MILLENNIUM flour.  
2 teaspoonfuls BORWICK'S BAKING POWDER.  
 $\frac{1}{4}$  lb. margarine.  
 $\frac{1}{2}$  pint of milk.  
1 tablespoonful sugar.  
A pinch of salt.

Sieve baking powder with flour, salt, and sugar ; then rub in the margarine, and mix to a soft dough with the milk. Roll out on a floured board, and make into shapes. Bake in a quick oven for 10 minutes (if small). When done, split open and spread with butter.

### AFTERNOON TEA SCONES.

1 lb. MILLENNIUM flour.  
2 teaspoonfuls BORWICK'S BAKING POWDER.  
2 ozs. margarine.  
A pinch of salt.  
1 egg. Milk.

Sift the flour and baking powder, then rub in the margarine, add salt ; mix with egg and milk to a soft dough. Roll out on floured board, stamp in rounds with cutter, place on greased tin. Bake in hot oven 10 to 15 minutes.

### WAFER BISCUITS (for cheese).

$\frac{1}{2}$  lb. MILLENNIUM flour.  
1 teaspoonful BORWICK'S BAKING POWDER.  
2 ozs. margarine.  
 $\frac{1}{4}$  teaspoonful salt.  
1 teaspoonful sugar.  
1 gill water.



Sift flour into basin with sugar, salt, and baking powder. Melt the margarine with the water in a pan, not allowing them to get very hot. Pour them into the dry ingredients, and work up quickly to a soft dough. Flour a board and roll the mixture out thinly, cut into shapes, and place on a flat tin, lightly greased, then bake in a brisk oven.

### GINGER NUTS.

$\frac{1}{2}$  lb. MILLENNIUM flour.  
1 teaspoonful BORWICK'S BAKING POWDER.  
1 teaspoonful ground ginger.  
6 ozs. golden syrup or treacle.  
3 ozs. margarine.

Sift flour, baking powder, and ground ginger into a basin. Put treacle and margarine into a pan and stir until dissolved ; pour into the dry ingredients, and work together until bound. Place on a well-floured board, roll out, and cut with a small plain round cutter. Place on lightly greased flat tins, and bake in a moderate oven about 25 minutes.

### SHREWSBURY BISCUITS.

$\frac{1}{2}$  lb. MILLENNIUM flour.  
1 teaspoonful BORWICK'S BAKING POWDER.  
3 ozs. castor sugar.  
4 ozs. margarine.  
1 egg. Flavouring.

Cream the margarine and sugar together, then beat in the egg ; afterwards add a little vanilla or lemon for flavouring. Sieve the flour with the baking powder, and carefully work into the mixture. If too dry, add a very little milk. Well flour a pastry board and place mixture on it, and roll out to the required thickness ; cut in fancy shapes with a cutter, place on a greased flat tin, and bake in a moderate oven about 15 minutes.

## PANCAKES

### GINGER PANCAKES.

2 breakfastcupfuls of MILLENNIUM flour.  
1 teaspoonful BORWICK'S BAKING POWDER.  
1 teaspoonful ground ginger.

Mix well together, then stir in sufficient milk to make a smooth paste. Fry in margarine or dripping.

Can be eaten with sugar and lemon if liked.

### FRENCH PANCAKES.

Take 3 eggs, well whisk them with  $1\frac{1}{2}$  tablespoonfuls of MILLENNIUM flour, add 1 small cup of milk, and  $\frac{1}{2}$  cup of melted margarine. When well beaten together, stir in 1 teaspoonful of BORWICK'S BAKING POWDER, and pour into a well-greased dish. Bake in a quick oven, and when done sprinkle thickly with sifted or castor sugar.

## PUDDINGS

### FIVE MINUTES' PUDDING (1).

2½ ozs. MILLENNIUM flour.

1 teaspoonful BORWICK'S BAKING POWDER.

1½ ozs. sugar.

2 ozs. margarine.

2 eggs.

Cream the margarine and sugar together, add eggs one at a time, and well beat. Sieve the flour and baking powder into the mixture, beat thoroughly. Spread very thinly on greased tin plates. Bake 5 minutes. Spread on a little warmed jam, roll up quickly, sprinkle with castor sugar, and serve.

### FIVE MINUTES' PUDDING (2).

Mix 2 ozs. of MILLENNIUM flour and 1½ ozs. of castor sugar in a basin, break two eggs into the dry ingredients, and beat for 3 or 4 minutes. Add flavouring and 1 teaspoonful of BORWICK'S BAKING POWDER. Spread on greased flat tin, and bake in hot oven for 5 minutes. When done, turn on sugared board, spread with jam, and roll quickly.

### APPLE PUDDING.

Pare six apples and remove the cores, place in a well-greased pie dish, and fill up the centre with sugar and 2 cloves. Pour over them a light batter, adding to the batter 1 teaspoonful of BORWICK'S BAKING POWDER. Place in a brisk oven, and cook until a nice golden colour and the apples are done.

**CANARY PUDDING (1).**

2 eggs, their weight in MILLENNIUM flour.

1 large teaspoonful heaped up of BORWICK'S BAKING POWDER.

1½ ozs. margarine.

2 ozs. sugar.

Pinch of salt.

A little milk if necessary.

Cream margarine and sugar together, beat eggs in one by one. Sift flour with the salt, add to margarine, and sugar slowly and lightly. Add BORWICK'S BAKING POWDER with 1 tablespoonful of the flour. Mix well, and add sufficient milk to make the mixture sufficiently moist to pour into a greased mould or basin. Steam for 1 hour, and serve with jam sauce.

**CANARY PUDDING (2).**

6 ozs. MILLENNIUM flour.

1 teaspoonful BORWICK'S BAKING POWDER.

3 ozs. margarine.

2 ozs. sugar.

1 tablespoonful marmalade.

2 eggs.

Beat margarine and sugar to a cream, add eggs, and well beat ; then stir in the marmalade and the flour, in which the baking powder has been mixed. Beat all well together, put into a greased basin, and steam for 1 hour.

**AN EXCELLENT PLUM PUDDING.**

Take  $\frac{3}{4}$  lb. of MILLENNIUM flour, 2 heaped-up teaspoonfuls of BORWICK'S BAKING POWDER, 6 ozs. of bread crumbs,  $\frac{3}{4}$  lb. of suet, 1 lb. of raisins, 1 lb. of currants,  $\frac{1}{2}$  lb. of sultanas, 10 ozs. of sugar, 2 ozs. of almonds,  $\frac{1}{2}$  lb. of mixed candied peel, salt and spice to taste. Mix ingredients well together, and add 4 eggs, well beaten, with  $\frac{1}{2}$  pint of milk, divide in two, and boil 8 hours.

CANARY PUDDING





**FIG PUDDING.**

- $\frac{1}{4}$  lb. suet, finely chopped.
- $\frac{1}{2}$  lb. MILLENNIUM flour.
- $1\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{2}$  lb. figs.
- 2 ozs. moist sugar.

Cut up figs into small pieces, add other dry ingredients, mix thoroughly with milk, put into well-greased basin. Rather more than half fill it, and boil for 2 hours.

**RAILWAY PUDDING.**

- 1 teacupful of MILLENNIUM flour.
- 1 teaspoonful BORWICK'S BAKING POWDER.
- 2 ozs. margarine.
- $\frac{1}{2}$  teacupful sugar.
- 1 egg.
- The rind of 1 lemon.
- $\frac{1}{2}$  teacupful milk.

Rub the margarine into the flour, add the sugar and grated rind of lemon. Mix with the egg and milk to a smooth paste. Bake in a greased dish for 20 minutes.

**BLACK CURRANT PUDDING.**

- 6 ozs. suet.
- 1 lb. MILLENNIUM flour.
- 1 dessertspoonful BORWICK'S BAKING POWDER.
- 1 egg.
- $\frac{1}{2}$  pint milk.
- $\frac{1}{2}$  lb. black currant jam.
- $\frac{1}{4}$  lb. sugar.

Mix the flour and baking powder, add chopped suet. Beat egg in  $\frac{1}{2}$  pint of milk, add sugar. Mix all together and beat for 2 or 3 minutes. Pour into a greased basin. When one-third full add a layer of jam, then more batter and jam alternately. Allow room in basin for pudding to swell, tie down, and steam for 3 or 4 hours. If a smaller pudding is required divide the quantities.

**PRESERVE PUDDING.**

Beat  $\frac{1}{4}$  lb. margarine to a cream with 2 ozs. of sugar. Add 1 egg (beat white and yolk separately), add 4 ozs. of MILLENNIUM flour mixed with 1 tablespoonful of BORWICK'S BAKING POWDER, stir in 2 tablespoonfuls of red jam, beat well, put into well-greased basin, boil for 1 hour, and serve with a sweet sauce.

**MARMALADE PUDDING (1).**

3 ozs. beef suet, chopped finely.  
3 ozs. MILLENNIUM flour.  
 $\frac{1}{2}$  teaspoonful BORWICK'S BAKING POWDER.  
8 ozs. bread crumbs.  
6 ozs. marmalade.  
1 egg.  
A pinch of salt.

Put suet, flour, bread crumbs, baking powder, and salt into basin and well mix, then add marmalade, egg, and a little milk if necessary. Put mixture into a greased basin, tie down, and steam for 2 hours

**MARMALADE PUDDING (2).**

Beat 1 oz. of margarine and 1 oz. of sugar to a cream, add yolk of egg, 1 oz. of marmalade,  $1\frac{1}{2}$  ozs. of MILLENNIUM flour, 1 teaspoonful of BORWICK'S BAKING POWDER, then the white of egg whipped to a stiff froth. Put in well-greased basin and steam for  $\frac{1}{2}$  hour.

**GOLDEN PUDDING.**

Beat 2 eggs thoroughly, and add 3 tablespoonfuls of MILLENNIUM flour, some lemon flavouring, and as much milk as required to make a stiff batter. Stir in  $\frac{1}{2}$  teaspoonful of BORWICK'S BAKING POWDER, put 2 tablespoonfuls of golden syrup into a greased mould, pour in batter, and steam for  $\frac{1}{2}$  hour.



**PUZZLE PUDDING.**

2 ozs. suet.

2 ozs. MILLENNIUM flour.

1 teaspoonful BORWICK'S BAKING POWDER.

2 ozs. bread crumbs.

1 egg.

2 tablespoonfuls golden syrup, or any kind of jam, or marmalade.

Mix all ingredients together, beat thoroughly, pour into a well-greased basin, and boil 1 hour.

**GINGER SPONGE PUDDING.**

Mix well 1½ teaspoonfuls of BORWICK'S BAKING POWDER with ½ lb. of MILLENNIUM flour, then rub in 4 ozs. of lard, add 1 teaspoonful of ground ginger and 2 ozs. of sugar. Mix well, then add 1 tablespoonful of golden syrup, 1 egg, and ½ gill of milk; beat thoroughly together, then pour into a well-greased basin, and steam 2 hours.

**BAKED BATTER PUDDING.**

½ lb. MILLENNIUM flour.

2 teaspoonfuls BORWICK'S BAKING POWDER.

1 teaspoonful salt.

3 ozs. sugar.

2 ozs. currants.

2 ozs. sultanas.

1 pint milk.

1 egg.

Mix the dry ingredients together, add the egg and milk, and mix all thoroughly. Then pour into a well-greased dish, and bake in a moderate oven till brown.

**PLUM PUDDING.**

- $\frac{1}{2}$  lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{2}$  lb. currants.
- $\frac{1}{2}$  lb. bread crumbs.
- $\frac{1}{2}$  lb. raisins.
- $\frac{1}{2}$  lb. suet.
- 1 oz. each of orange, lemon, and citron peel.
- 1 teaspoonful allspice.
- $\frac{1}{4}$  lb. sugar.

Mix with a little sherry and milk, sufficient to make it moist. Pour into well-greased moulds and boil or steam according to size of moulds used.

**TREACLE PUDDING.**

- $\frac{1}{2}$  lb. MILLENNIUM flour.
- $1\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER
- 3 ozs. finely chopped suet.
- $\frac{1}{2}$  lb. treacle.
- 1 teaspoonful sugar.

Warm the treacle and mix it with the other ingredients, beat to a batter, and pour the mixture into a well-greased basin or mould, tie over with cloth, and either boil or steam for 2 hours.

**MARGUERITE PUDDING.**

- $\frac{1}{2}$  lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- $\frac{1}{4}$  lb. margarine.
- 3 ozs. sugar.
- 1 egg.
- Pinch of salt. Jam.
- About  $\frac{3}{4}$  gill milk.

Mix flour, salt, and baking powder, rub into it the margarine, then add the sugar, stir in the egg and milk, and beat thoroughly. Grease the mould, and put a layer of jam at the bottom. Pour in the mixture, and steam 2 hours.

**MAZARINE PUDDINGS.**

- 1 teacupful MILLENNIUM flour.
- $\frac{1}{2}$  teaspoonful BORWICK'S BAKING POWDER.
- 1 tablespoonful castor sugar.
- 1 egg.
- 1 oz. margarine.
- $\frac{1}{2}$  gill milk.

Rub the margarine into the flour, add baking powder and sugar, beaten egg and milk. Put a teaspoonful of marmalade into some well-greased cups, pour mixture in till three parts full, steam for 1 hour, serve with marmalade sauce.

**DATE PUDDING.**

- $\frac{1}{4}$  lb. bread crumbs.
- $\frac{1}{4}$  lb. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 2 ozs. sugar.
- $\frac{1}{4}$  lb. suet (finely chopped).
- $\frac{1}{2}$  lb. dates (stoned and cut up).
- 1 egg. Milk. 1 lemon.

Mix all the dry ingredients and the grated rind of the lemon, add the egg and sufficient milk to make a stiff batter. Pour into a well-greased basin and steam 2 hours.

**SEVEN CUP PUDDING.**

- 1 cupful MILLENNIUM flour.
- 1  $\frac{1}{2}$  teaspoonfuls BORWICK'S BAKING POWDER.
- 1 cupful finely chopped suet.
- 1 „ bread crumbs.
- 1 „ stoned raisins.
- 1 „ raspberry jam.
- $\frac{1}{2}$  „ sugar.
- $\frac{1}{2}$  „ milk.

Mix all the dry ingredients together, then add the jam and milk. Beat thoroughly, then pour into a well-greased basin, and steam 2 hours.

### WALL PUDDING.

Rub 2 ozs. of lard into  $\frac{1}{4}$  lb. of MILLENNIUM flour, add 1 teaspoonful of BORWICK'S BAKING POWDER and 2 ozs. of sugar ; beat well with one egg and a little milk, add 3 drops of essence of lemon, grease a basin or mould, put at the bottom 2 tablespoonfuls of jam. Steam for 1 hour.

### ONION DUMPLINGS.

Peel and cut in two some Spanish onions, remove as much of the heart of the onion as will allow room for some finely-minced and seasoned ham. Make a crust of MILLENNIUM flour, BORWICK'S BAKING POWDER, and suet. When the onion is filled with the meat, stick the two sides together with a little white of egg, and cover with a layer of the pastry. Tie up in well-floured cloth, and boil for 3 hours.

### CASTLE PUDDINGS.

4 ozs. margarine.

4 ozs. sugar.

2 eggs.

$\frac{1}{2}$  lb. MILLENNIUM flour.

2 teaspoonfuls BORWICK'S BAKING POWDER.

Lemon juice or flavouring.

$\frac{1}{2}$  gill milk.

Beat the margarine and sugar to a cream, add the eggs separately, then the flavouring, stir in the flour and baking powder, and beat thoroughly. Pour into well-greased cups, and bake 10 to 15 minutes. Serve with wine sauce.

### FAVOURITE PUDDING.

Beat 1 egg and  $\frac{1}{2}$  gill of milk, add grated rind of a lemon and a little nutmeg ; to this add 1 cupful of bread crumbs, 1 cupful of finely-chopped apples, 1 cupful of

currants,  $\frac{1}{2}$  cupful of sugar, 1 saltspoonful of salt,  $\frac{1}{2}$  teaspoonful of BORWICK'S BAKING POWDER. Stir until well mixed, put into a greased pudding basin, and steam for 2 hours. Serve with sweet sauce.

### RASPBERRY PUFF-BALL PUDDING.

1 cupful MILLENNIUM flour.

1 teaspoonful BORWICK'S BAKING POWDER.

1 cupful finely-chopped suet, mixed with MILLENNIUM flour to make it chop easily.

1 cupful raspberry jam.

$\frac{1}{2}$  „ sugar.

1 egg.

A little milk.

Mix the flour, baking powder, suet, and sugar well together, then add the jam, with the egg and some milk (sufficient to make it nicely moist). Beat well, and pour into a well-greased basin and steam 3 hours.

### GODSTONE PUDDING.

Take 1 cupful of MILLENNIUM flour and mix into it 1 teaspoonful of BORWICK'S BAKING POWDER, add 2 ozs. of sugar ; beat 1 egg, add to it 1 gill of milk, mix this thoroughly with the dry ingredients, and beat thoroughly for 3 or 4 minutes. Grease a pie-dish and pour in the pudding ; bake in a quick oven.

### PLAIN RAISIN PUDDING.

Take 1 lb. of MILLENNIUM flour and mix with it 2 teaspoonfuls of BORWICK'S BAKING POWDER,  $\frac{1}{2}$  lb. of stoned raisins, 2 teaspoonfuls of Demerara sugar. Mix with enough water to form a moist pudding, put into a greased basin, tie in a cloth, and boil for 2 hours.

### CURRENT SPONGE PUDDING.

Mix 2 ozs. of warmed margarine with 4 ozs. of fine bread crumbs, 1 oz. of sugar, 1 egg, and  $\frac{1}{2}$  pint of hot milk. Grease basin and cover thickly with 2 ozs. of cleaned currants, and 1 oz. of chopped mixed peel. Add quickly, just before pouring into basin, 1 teaspoonful of BORWICK'S BAKING POWDER. Steam 1 hour.

### THREE MINUTES' PUDDING.

1 tablespoonful MILLENNIUM flour.  
1 teaspoonful BORWICK'S BAKING POWDER.  
1 tablespoonful castor sugar.  
1 egg.

Beat the egg and sugar together, add flour, and baking powder, put into a flat, greased pan, and bake lightly in a brisk oven. Take quickly from the tin, spread with jam, roll up, and sift sugar over it.

Sufficient for one person.

### JAM SPONGE PUDDING.

Two eggs, 2 ozs. of sugar, 4 ozs. of margarine, 6 ozs. of MILLENNIUM flour, 1 teaspoonful of BORWICK'S BAKING POWDER, and 1 tablespoonful of apricot jam. Beat the margarine and sugar to a cream, then add the eggs well whisked, and then the flour, and lastly the baking powder.

About three parts fill a well-greased mould, and steam for  $1\frac{1}{2}$  hours. Turn out and pour jam over, which should be warmed in a saucepan beforehand.

### SPONGE PUDDING.

Beat 3 ozs. of margarine and 2 ozs. of castor sugar to a cream, add the yolk of 1 egg well beaten.

Stir in lightly  $\frac{1}{4}$  lb. of MILLENNIUM flour and 1 teaspoonful of BORWICK'S BAKING POWDER. Beat the white of egg to a stiff froth and add to mixture, put into a dish, and bake  $\frac{3}{4}$  hour. Turn out, and serve with marmalade or sweet sauce.

### GINGERBREAD PUDDING.

Mix  $\frac{1}{2}$  lb. MILLENNIUM flour with  $1\frac{1}{2}$  teaspoonfuls of BORWICK'S BAKING POWDER, add  $\frac{1}{2}$  teaspoonful of ginger, rub in 2 ozs. of margarine, add  $\frac{1}{4}$  lb. of treacle and an egg well beaten. Mix all together, flour a cloth, put in mixture, and boil  $1\frac{1}{2}$  hours. Serve with butter sauce.

### GINGER PUDDING.

6 ozs. MILLENNIUM flour.

1 teaspoonful BORWICK'S BAKING POWDER.

1 teaspoonful ground ginger.

3 ozs. shredded suet.

1 oz. candied peel.

Pinch of salt.

2 tablespoonfuls treacle.

A little milk.

Mix dry ingredients well together, then add the treacle and sufficient milk to make it quite moist. Place in a well-greased mould, and steam for  $1\frac{1}{2}$  hours.

### BRIGHTON PUDDING.

4 ozs. MILLENNIUM flour.

1 teaspoonful BORWICK'S BAKING POWDER.

2 ozs. margarine.

2 ozs. sugar.

1 egg.

$\frac{1}{2}$  gill milk.

Sieve the baking powder with the flour, then rub in the margarine, add sugar, and mix; then put in the egg and milk. Beat thoroughly, pour into a well-greased dish, and, when baked, turn out and spread some jam over the top.

**CHRISTMAS PUDDING (1).**

- $\frac{3}{4}$  lb. MILLENNIUM flour.
- 2 large teaspoonfuls heaped up of BORWICK'S BAKING POWDER
- 4 ozs. bread crumbs.
- $\frac{1}{2}$  lb. suet.
- 2 lb. raisins.
- 1 lb. currants.
- $\frac{1}{2}$  pint milk.
- 3 eggs.
- 10 ozs. sugar.
- 2 ozs. almonds.
- $\frac{1}{2}$  lb. mixed peel.
- Rind and juice of 2 lemons.

Clean and prepare fruit, etc. Chop suet finely, also candied peel. Mix all ingredients together, and bind with the eggs and milk. Turn into greased basins, tie over, and steam for 8 hours.

**CHRISTMAS PUDDING (2).**

- 1 lb. beef suet (finely chopped).
- $\frac{1}{2}$  lb. bread crumbs.
- $\frac{1}{2}$  lb. glacé cherries.
- $\frac{1}{4}$  lb. cornflour. 12 ozs. MILLENNIUM flour.
- 2 teaspoonfuls BORWICK'S BAKING POWDER.
- 1 lb raisins (stoned).
- 1 lb. currants, and 1 lb. sultanas (cleaned).
- 1 lb. candied peel (chopped).
- 1 lb. brown sugar.
- 6 ozs. chopped almonds.
- 1 lb. chopped apples.
- 1 nutmeg (grated), 4 lemons (juice and grated rind).
- 1 gill milk, 1 gill brandy.
- 4 eggs.

Mix well together, put into well greased moulds, and boil 12 hours.





CHRISTMAS PUDDING



# INDEX

Almond Rocks, 31

Batter, Fruit, 33

## BISCUITS—

Currant, 25

Shrewsbury, 49

Wafer (for Cheese), 48

## BREAD—

No. 1, 36

No. 2, 36

Cottage Loaves, Small, 38

Crescent, 37

Currant Loaf, 18

Milk, 39

Wholemeal (1), 39

Wholemeal (2), 39

## BUNS—

Almond, 31

Lemon, 32

Raisin, 32

Raspberry, 26

Rice, 33

## CAKE—

Acton, 20

A Good Plain, 23

American, 22

American Currant, 19

Apricot, 19

Bath, 24

Birthday, 22

Cherry, 34

Chester, 16

Chocolate, 26

Christmas, 14

Citron, 17

Cornish Hot, 41

Crosby, 19

Currant (1), 17

Currant (2), 17

Currant (3), 18

Date, 32

Delicious, 16

Delicious Tea, 40

Excelsior, 20

Gingerbread, 13

Ginger, 22

Ginger, Crystallised, 25

## CAKE (*continued*)—

Limerick, 12

Lunch, 15

Luncheon, Seed, 14

Maderia, 20

Mocha, 33

Montreal, 26

Oatmeal and Treacle, 24

Orange, 10

Plain, A Good, 23

Plain Sultana, 35

Plum, A Rich, 27

Princess, 15

Raisin, 12

Sand, 34

Seed, 35

Seed Luncheon, 14

Short Strawberry, 14

Sponge, 30

Strawberry, Short, 14

Sultana, Plain, 35

Sunshine, 21

Without Eggs, 16

## CAKES—

Afternoon, 15

Afternoon Tea (1), 42

Afternoon Tea (2), 42

Cinnamon, 10

Cocoanut, 12

Drop, 31

Fruit, Tea, 43

Hasty, 43

Queen, 21

Rainbow, 34

Sultana, Tea, 40

Tea (1), 41

Tea (2), 41

Tea, Afternoon (1), 42

Tea, Afternoon (2), 42

Tea, Delicious, 40

Tea, Fruit, 43

Tea, Sultana, 40

Cocoanut Rocks, 13

Cocoanut Sponge Drops, 29

Currant Loaf, 18

## DUMPLINGS—

Apple, Baked, 10

Onion, 58

Fruit Batter, 33

Ginger Nuts, 49  
 Jam Turnovers, 11  
 Meat Pie, 11  
 PANCAKES—  
   French, 50  
   Ginger, 50  
 Parkin, Yorkshire, 23  
 Pastry, Rich Short, 8  
 PIE—  
   Meat, 11  
   Raised, 11  
 PUDDING—  
   An Excellent Plum, 52  
   Apple, 51  
   Baked Batter, 55  
   Bedfordshire, 9  
   Black Currant, 53  
   Brighton, 61  
   Canary (1), 52  
   Canary (2), 52  
   Christmas (1), 62  
   Christmas (2), 62  
   Currant, Black, 53  
   Currant, Sponge, 60  
   Date, 57  
   Favourite, 58  
   Fig, 53  
   Five Minutes' (1), 51  
   Five Minutes' (2), 51  
   Gingerbread, 61  
   Ginger, 61  
   Ginger, Sponge, 55  
   Godstone, 59  
   Golden, 54  
   Jam Sponge, 60  
   Marguerite, 56  
   Marmalade (1), 54  
   Marmalade (2), 54  
   Mazarine, 57  
   Plain Raisin, 59  
   Plum, 56  
   Plum, An Excellent, 52  
   Preserve, 54  
   Puff-ball, Raspberry, 59  
   Puzzle, 55  
   Railway, 53  
   Raisin, Plain, 59  
   Raspberry Puff-ball, 59  
   Seven Cup, 57  
   Sponge, 60  
   Sponge, Currant, 60

PUDDING (*continued*)—  
   Sponge, Ginger, 55  
   Sponge, Jam, 60  
   Three Minutes', 60  
   Treacle, 56  
   Wall, 58

Puddings, Castle, 58  
 Raised Pie, 11  
 Rich Short Pastry, 8  
 Rocks, Almond, 31  
 Rocks, Cocoanut, 13

ROLLS—  
   Breakfast, 37, 38  
   Dinner, Little, 38  
   Milk, 37  
   Swiss, 28

SANDWICH—  
   A Nice Jam, 28  
   Cheap Jam, 28  
   Jam, 29  
   Sponge, 27

SCONES—  
   Afternoon Tea, 48  
   Cream, 46  
   Currant, 45  
   Five o'clock Tea, 47  
   Good, 48  
   Plain, 44  
   Raisin, 46  
   Rock, 44  
   Scotch Drop, 47  
   Sultana, 45  
   Tea, 47  
   Tea, Afternoon, 48  
   Wheatmeal, 46  
   Yorkshire, 44  
 Shortbread (1), 30  
 Shortbread (2), 30  
 Shortcake, Strawberry, 14  
 Shortcrust, 8  
 Snowballs, 24  
 Sponge Drops, Cocoanut, 29  
 Swiss Roll, 28

TART—  
   Cream, 7  
   Felixstowe, 8  
   Gainsborough, 9  
   Welsh, 7  
 Tartlets, Amber, 9  
 Turnover, Jam, 11  
 Yorkshire, Parkin, 23

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